

FREEZER-STABLE TOASTED BREAD SLICES

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Abstract

Toasted sandwich bread slices are provided having crusts that remain chewable and crunchy in texture even after the sandwiches are frozen and reheated. This improved crust texture is achieved by a process of physically tenderizing the crusts of toasted bread slices before they are frozen. The bread crusts are cracked by application of
10 compressive force to the bread slices without permanently substantially flattening the bread slices. The cracked toasted bread are highly useful in constructing a sandwich that is frozen for stable storage, and later reheated for consumption without the crusts becoming overly hard, dry and difficult to chew.

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